

Transmittal No. II-01
Date: **Not effective before 11/08/00**
Date: September 6, 2000

INTERPRETATIVE MEMORANDUM

TO: All Local Health Departments
Attn.: Health Officer/Director of Environmental Health/Chief Sanitarian

FROM: Food Service Sanitation Section
Food and Dairy Division

SUBJECT: **Status of IMs and Criteria for the 1976 Food Service Sanitation Code**

Background

Over the past 22 years, the Food Service Sanitation Section has issued at least 112 Interpretative Memoranda (IMs), 23 Criteria, and untold numbers of general memoranda to all local health departments to provide advice and guidance under the 1976 Food Service Sanitation Code. Upon the adoption of the 1999 Food Code on November 8, 2000, the majority of these documents become obsolete.

Purpose

The memorandum provides guidance on the status of materials issued under the 1976 Code.

Interpretative Memoranda

Interpretive Memoranda (IMs) were issued to interpret the 1976 Food Service Sanitation Code and Part 129 of the Public Health Code. The Food Law of 2000 replaces Part 129, and the 1999 Food Code replaces the 1976 Code. The Food Code includes provisions that address the vast majority of the old questions and concerns. Therefore, most old IMs will be obsolete.

We will retain the following IMs to be used as guides for good practice:

- ❖ IM F82-1 (Updated 3/15/94) Requirements for Installing Food Waste Grinders
- ❖ IM F92-1 Approved Food Sources
- ❖ IM F95-4 Edible Flowers

Memoranda to Local Health Departments

The following memoranda will be retained as guides for good practice:

- March 13, 1992 – Recommended Variance; Ventilation System Description, McDonald's Corporation Pancake Griddle & Convection Ovens
- May 2, 1994 – Responsibility for Food Service Licensure in Acute Care Hospitals
- January 6, 1997 – Nonpotentially Hazardous Food Products – Taco Bell
- February 18, 1997 – Dunkin Donuts Bagel Oven Addition
- April 9, 1997 – Conflict Resolution
- May 6, 1998 – Catering and Temporary Location Licensing
- July 29, 1998 – Proper Protection on Ecolab Chemical Dispensers (Quik Fill and Oasis Systems)
- August 10, 1998 – Temporary Establishments as Food Establishments
- October 19, 1998 – Pasteurized Process Cheese
- June 14, 1999 - Interruption of Potable Water Supply

Guides and Criteria

The following documents will be retained as guides for good practice:

- ❖ Recommended Design Criteria for Construction, Installation, and Operation of Cook/Chill Systems
- ❖ Floor Finishes in Food Service Establishments – A Guide to the Selection, Installation, and Related Considerations
- ❖ A Uniform Approach for Evaluating Kitchen Ventilation Systems with Smoke

Documents No Longer Supported

The following documents are obsolete on November 8, 2000, and will no longer be supported by the Food Service Sanitation Section. (Many of these materials contain excellent information useful for reference, however, they do contain outdated material, and should not be considered authoritative.)

- ✓ Criteria for the Preparation and Serving of Souv-Laki and/or Gyros in Food Service Establishments.
- ✓ Recommended Design Criteria for Construction and Operation of Food Display Facilities
- ✓ Criteria Pertaining to Food Service and Vending Operations in Funeral Establishments
- ✓ Criteria – “Outdoor Bars”
- ✓ Criteria for Cooking, Preparation, and Serving Food Outdoors
- ✓ Criteria Relating to the Inspection and Licensure of Establishments Preparing and/or Serving Only Prepackaged Sandwiches, Pizzas, or Similar Prepackaged Items
- ✓ Criteria for the Licensure and Regulation of Rental Halls and Other Facilities in Which Food is Prepared and/or Served by Caterers and Catering Cooks
- ✓ Design Operational Criteria for Temporary Food Service Establishments
- ✓ Licensing Procedures for Transitory Food Units
- ✓ Information Pertaining to Push Carts
- ✓ Operational Criteria for Mobile Food Service Establishments

- ✓ Regulations Relating to Protection of Potable Ice in Food Service Establishments
- ✓ Recommended Hot Water Design Criteria for Food Service Establishments in Michigan
- ✓ Food Safety Criteria
- ✓ Guide for Inspection of Frozen Desert Dispensing Machines
- ✓ Guidelines for Non-Smoking Signs and Areas in Food Service Establishments
- ✓ Criteria for Espresso Beverage Units and Related Mobile Espresso Carts
- ✓ “Advisory” – Wild Game

NDF:TC:khg

cc: MDA Food Program Staff